Breads

Mouth-watering recipes to compliment your holiday meals

Festive Three C Bread

2 1/2 c. all-purpose flour
1 c. sugar
1 tsp. baking powder
1 tsp. baking soda
1/2 tsp. salt
3 eggs beaten
1 tsp. ground cinnamon
1/2 c. cooking oil
1/2 c. milk
2 c. shredded carrot
1 1/3 c. flaked coconut
1/2 c. chopped maraschino cherries
1/2 c. raisens
1/2 chopped pecans

Stir together thoroughly all-purpose flour, sugar, baking powder, baking soda, cinnamon, and salt. Combine eggs, oil, and milk; add to the flour mixture and stir just till blended. Stir in shredded carrot, coconut, maraschino cherries, raisins, and pecans.

Turn into 4 well-greased and floured 16-ounce fruit or vegetable cans. Bake at 350 degrees for 45 to 50 minutes. Remove from cans; cool thoroughly on rack. Wrap in foil; store in refrigerator. Makes 4 small loaves.

Lisa D. Gilliam

Old Virginia Sally Lunn

2 c. milk
1 c. shortening
2 pkgs. yeast
3 eggs, beaten
4 tblsp. sugar
2 tsp. salt
6 c. sifted flour

Scald milk, add shortening to melt. Cool. Add yeast while warm. Stir in beaten eggs, sugar, and salt. Mix well. Stir in flour and beat thoroughly. Cover and let rise in warm place until doubled, about 1 hour.

Punch down. Spoon into greased 9-inch ring mold or tube pan; let double again. Bake in moderate oven 350 degrees 1 hour. Makes 16 servings.

Alice Adams' Grand Champion Yeast Rolls

1 1/2 c. milk
1/3 c. vegetable shortening
1 pkg. dry yeast
1/2 c. warm water
5 c. plain flour
1 tsp. salt
3 tblsp. sugar

Scald milk; add shortening and cool to lukewarm. Dissolve yeast in 1/2 c. warm water. (If bread is needed in a hurry use an extra 1/2 package of yeast.) Sift flour into large bowl, add sugar and salt. Slowly add milk and yeast to flour, mixing with a spoon. (Add more flour or warm water to make a medium soft dough.)

Knead dough for 10 minutes; place in a greased bowl and let rise until double in size. Punch down and let rise again. Shape into rolls or loaves. Dip in melted butter. Place on cookie sheet or in pans and let rise until double. Heat oven to 450 degrees. Bake rolls about 10 minutes at 450 degrees and loaves about 20 minutes at 400 degrees.

Dough should be kept warm from the beginning to the end for best results.

Banana Bread

½ c. soft margarine
1½ c. sifted sugar
2 eggs
1½ c. mashed ripe bananas
3 c. flour
1 tsp. soda
1 tsp. baking powder
½ c. buttermilk
¾ c. nuts

Cream butter and sugar; add egg one at a time, beating until creamy. Add bananas; mix well. Add flour, baking powder and soda alternately with milk. Beat until blended. Add chopped nuts. Pour into well greased and floured loaf pan. Bake at 300 degrees for 1 hour and 15 minutes.

Cranberry Orange Nut Bread

4 c. flour
1½ c. sugar
1 tbsp. baking powder
1 tsp. soda
1 tsp. salt
½ c. salad oil
2 eggs, beaten
2 c. cranberries (chopped)
1 c. chopped nuts

Blend together dry ingredients. Combine eggs, orange juice and salad oil; stirring just until moistened. Stir in cranberries and nuts. Pour into 2 greased and floured 9x5x3-inch loaf pans. Bake at 375 degrees for 55 to 60 minutes. Remove from pans; cool on rack.

Cheese Biscuits

2 c. Self-rising flour
¼ c. plus 2 tbsp. shortening
¾ c. buttermilk
1 c. (4 oz.) shredded cheese
¼ tsp. soda

Combine flour and shortening in a medium bowl. Cut the shortening in. Stir in the cheese. Combine buttermilk and soda; pour into flour mixture and stir well. Turn dough onto floured board and knead 3 or 4 times. Roll out to 1 inch thickness. Cut into rounds with a 2-inch cutter. Place biscuits on a lightly greased baking sheet. Bake at 450 degrees for 10 to 15 minutes.

Holiday hors'd'oeuvres

Cheddar Cheese And Olive Balls

2 cups shredded sharp cheddar cheese
1/4 cup margarine, softened
1/4 teaspoon paprika
Pinch of dry mustard & cayenne
3/4 cup flour
40 small stuffed olives, well drained

In large bowl, let cheese come to room temperature. Add butter, paprika, mustard, and cayenne; mix well. Stir in flour until mixture is smooth. Cover, let stand in warm, dry place for 20 minutes. Divide dough in 40 equal pieces. Flatten each in palm of hand. Place an olive in center - bring edges together to cover olive. Roll between palms to form balls. (Can be prepared to this point, wrapped well and frozen up to three weeks. Bake without thawing.)

Place on ungreased baking sheet. Bake in preheated 375 degree oven for 20 minutes (30 minutes if frozen) or until golden. Makes 40.

Katie Martin

Party Cheese Ball

2-8 oz. pkgs. cream cheese
2 cups shredded sharp cheddar cheese
1 tablespoon each - chopped pimento, onion, and green pepper
2 teaspoons worchestershire sauce
1 teaspoon lemon juice
Finely chopped pecans

Combine softened cream cheese and cheddar cheese, mixing until well blended. Add remaining ingredients, mix well. Chill. Shape into ball. Roll in chopped nuts. Freezes well.

Frances Wilson

SHOP
Leggett
DOWNTOWN FARMVILLE
Your Christmas Gift Headquarters

HOLIDAY DECORATING SALE!
Lee's CARPET "DAZZLER" (Antron Nylon) $8.95 YD. (In Stock Colors)
Armstrong & Congoleum 20% OFF IN STOCK ITEMS
For Free Estimate Call 392-3108
Large Selection Of Wallpaper $7.50 PER S.R.
Custom Draperies & Cut Order Fabric
Acoustical Ceiling & Ceramic Tile
THE FLOOR SHOP
122 FOURTH STREET FARMVILLE, VIRGINIA

The Gift That Will Have Everyone Talking!
From the regular dial phone to the elegant decorator phones, we have a style to fit everyone's fancy and budget.
FULL LINE OF ACCESSORIES
BEST SELECTION OF TELEPHONES IN TOWN...COME SEE THEM TODAY!
Appomattox Electronic Service
22 MAIN ST. — APPOMATTOX — PHONE 352-8779

CHILDREN IN APPOMATTOX COUNTY will again this year have the opportunity to have breakfast with Mr. and Mrs. Santa Claus, as the GFWC Appomattox Junior Women's Club has scheduled the event for Saturday, Dec. 3, from 8:30 a.m. to 11 a.m. in the Appomattox County High School cafeteria. Tickets for the breakfast are $2 per person, and the menu includes pancakes, bacon, juice, coffee or milk. A photographer will be on hand, and each child will receive a favor from Santa Claus.

Holiday Gift Center
OFFICE EQUIPMENT & SUPPLIES
CROSS, HALLMARK, PARKER PEN & PENCIL SETS
• Rubber Stamps & Pads
• Pen Outliners
• Tape Dispensers
• Dymo Labelmakers
• File Boxes
• Desk
• File Cabinets
• Art Supplies
• Calculators
• Magnifers
• Pencil Sharpeners
• Brief Cases
• Luggage
• Name Plates
• MUCH, MUCH MORE
FOR HOME OR OFFICE
CANON COPIERS - Uses Bond Paper
PC 10 Reg. $995 $895.00
PC 20 Reg. $1295 $1195.00
WE GIVE 15% discount on merchandise COSTING OVER $5.00
For a practical gift that is appreciated give the student, boss, minister, secretary, Mom, Dad or a friend, a gift selected from
Appomattox Office Supplies
LOWER LEVEL — TIMES-VIRGINIAN NEWSPAPER BLDG.
507 COURT ST. PH: 352-7684 APPOMATTOX

Little Gifts THAT MEAN A LOT!
CHOOSE FROM
• Toasters
• Coffee Makers
• Electric Fry Pans
• Blenders
• Electric Knives
• Can Openers
OR Choose From
HEAVY-DUTY Appliance Gifts
WASHER/DRYER
G.E. AND MAYTAG WASHERS
G. E. REFRIGERATORS, RANGES AND DISHWASHERS
G. E. MICROWAVE OVENS
BIG WAYS TO SAY MERRY CHRISTMAS
Appomattox Hdwe. Co., Inc.
"Quality, Service and Dependability"
4-6 CHURCH ST. APPOMATTOX, VA.